



BENANTI

Carattere etneo dal 1734.



2021 NERELLO CAPPUCCIO TERRE SICILIANE IGT ROSSO

WINERY

Winemaking in the Benanti family can be traced back to the late 1800s in Viagrande. This deep-rooted passion for wine is what led Giuseppe Benanti to establish the namesake winery in 1988.

WINE

Vineyard in Contrada Cavaliere, on the South-western slope of Mount Etna, within the municipality of Santa Maria di Licodia (CT). This area is known for its high elevation (900 m a.s.l. / 2,950 ft a.s.l.), low rainfall rate and abundant luminosity.

VINTAGE NOTES

In spring, the rain increased powdery mildew. However, our traditional vineyard cultivation methods kept the bunches intact. The hot and dry summer led to water stress, resulting in the development of sugars and extractive substances in our native vines. The autumn rain did not damage the bunches or their ripening. The precise green pruning and leaf removal kept the bunches healthy without the need for additional treatments. Our 2021 harvest started in September and ended in mid-October.

WINEMAKING

Grapes are hand-picked during October, de-stemmed and softly pressed. Fermentation occurs at a controlled temperature in stainless steel vats, with a 14-15 days long maceration, using an indigenous yeast selected in the vineyard by Benanti. The maturation then occurs in stainless steel tanks for about 12 months until bottling.

TASTING NOTES

Fairly bright ruby red with very light tints of purple. Scent is spicy, herbaceous, smoky, and mildly fruity. Dry, pleasant acidity, mildly tannic, balanced, good persistence with red fruit aromas.

VINEYARD

Region: Sicily
Appellation: Terre Siciliane I.G.T. Rosso
Soil: Volcanic sands, rich in minerals, with sub-acid reaction
Age/Exposure: Up to 30 year-old vines
Vine Density: 6,500-7,000 vinestocks per hectare, (2,429 - 2,834 vines per acre)
Eco-Practices: Sustainable

WINEMAKING

Varietals: Nerello Cappuccio
Aging: Stainless steel tanks on the fine lees for 12 months, until bottling. In the bottle for 6 months.

TECHNICAL DETAILS

Yeast: Indigenous
Alcohol: 13.5%
Total Acidity: 5.7 g/L
pH: 3.52
RS: 0.70

WILSON DANIELS 
SINCE 1978

Imported by Wilson Daniels | Napa, California | wilsondaniels.com